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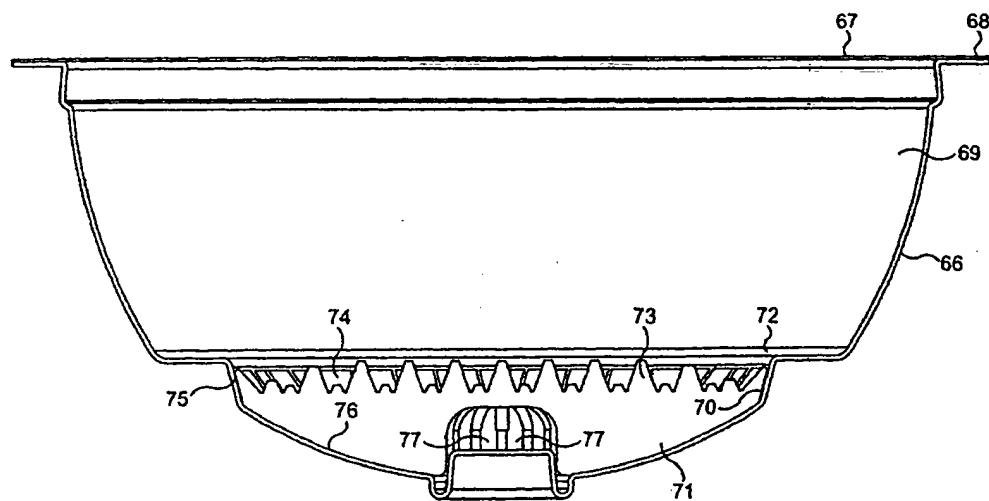
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(54) Title: CLOSED CAPSULE WITH OPENING MEAN

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(57) Abstract: The present invention relates to a closed capsule designed to be extracted under pressure in an extraction device, containing a substance (43) for the preparation of a beverage, comprising a closed system (44, 45) containing the said substance and a means (46, 48) inside the said system allowing the said capsule to be opened at the time of its use and allowing the said beverage to flow out (49) without contact with its extraction system.



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Closed capsule with opening mean

The present invention relates to a capsule designed to be extracted under pressure and containing a substance 5 for the preparation of a food product such as a beverage.

Cartridges designed to be extracted under pressure and containing a substance for the preparation of a 10 beverage already exist on the market. Patent EP 0512468 in the name of the Applicant Company relates to such a cartridge. The cartridge is intended to be inserted into an extraction system. The cartridge is thus opened against a supporting part of the system comprising 15 raised elements under the effect of the pressure of the fluid entering the cartridge. The problem with this cartridge is that the beverage extracted from the cartridge runs over this supporting part and through ducting means, which means that it is difficult, if not 20 impossible, for contamination and taste reasons, to envisage extracting with this system cartridges containing substances other than roasted ground coffee, because of the beverage residue present on the said support.

25

Document GB 1 256 247 relates to a cartridge containing a substance suited for the preparation of a beverage. The cartridge is opened by deforming the lid of the cartridge using an external piston which collaborates 30 with an internal puncturing element. This system is complicated to use in order to open the capsule at the correct moment.

The purpose of the present invention is to make 35 available to the consumer a capsule which does not have this disadvantage, that is to say a capsule which can contain a wide variety of substances to be extracted as needs be, and which allows preparation and outflow of the beverage without there being a need for the

beverage at any time to come into contact with part of the system.

The present invention relates to a capsule designed to
5 be extracted by injection of a fluid under pressure in an extraction device, containing a substance for the preparation of a beverage, comprising a closed chamber containing the said substance and a means allowing the said capsule to be opened at the time of its use and
10 for allowing the said beverage to flow out.

One of the principles of the present invention lies in the fact that each capsule comprises its own opening means activated by the rise of pressure of the fluid
15 introduced into the capsule at the time of its extraction. Another principle of the invention lies in the fact that the capsule has its own outflow passage with its own ducting means making it possible to avoid, or at the very least considerably reduce, contact with
20 the elements of the system or of the extraction device. A result of these principles, taken alone or in combination, is that it is possible one after the other, to extract substances of different types or varieties without prejudice to the taste and without
25 the risk of cross-contamination. The capsules can thus contain substances of very diverse nature and/or variety capable of being extracted or dissolved in water. It is thus possible to envisage any substance that is infused and any soluble substance: it must be
30 clearly understood that both for extraction or for infusion or dissolution, the liquid element is hot, cold or warm water.

A configuration in which the opening means are specific
35 to the capsule also has the advantage that each opening can be tailored and adjusted to suit the nature and/or the variety of the substance to be extracted. In other words, depending on the substance, opening may occur at different pressures and different times in order to

achieve an optimum result.

As a preference, opening is achieved by relative engagement of the opening means with a retaining part of the closed chamber. The relative engagement of the opening means and of the retaining part is thus performed under the effect of the rise in pressure of the fluid in the chamber. The expression "relative engagement" is to be understood as meaning: either the opening means or the retaining part of the closed chamber, or alternatively both can be moved one with respect to the other to effect opening.

In a first principle, the opening means may be housed inside the closed chamber and thus be moved by thrust under the effect of the rise in pressure of the fluid in the chamber against the retaining part of the chamber.

In a second principle, the opening means may be housed outside the closed chamber and the retaining wall is then moved under the effect of the rise in pressure against the opening means. In this case, the means may be housed in the capsule but outside the chamber containing the substance.

The closed chamber of course has to be understood from the closed main part of the capsule which contains the substance to be extracted.

As a preference, the opening means is an element comprising at least one puncturing element. The opening means may thus form a surface comprising a multitude of puncturing elements. Such a configuration is preferred because such a surface acts as a pressure-spreading means and has the effect of allowing the pressure of the fluid to rise sufficiently inside the capsule before puncturing occurs: it is important to reach this pressure in order for the substance to be extracted and a good-quality beverage to be formed.

As another preference, the retaining wall is a thin film (or lid) able to be punctured. The retaining wall contributes to closing the chamber just like other elements forming the container for the substance to be extracted, such as a cup or other elements. The wall 5 may be a film or a membrane.

The opening means and the retaining wall are defined and arranged, one with respect to the other, in such a way that opening occurs in a determined pressure range, 10 preferably at a given pressure corresponding to the optimum extraction pressure. The extraction pressure may vary from 4 to 8 bar, more preferably, of the order of 6 bar. The optimum pressure may vary according to the substances to be extracted.

15 The capsule of the invention advantageously also has a means for the collection and outflow of the beverage. Such a means has the purpose of directing the stream or streams of beverage leaving the capsule towards the 20 container, such as a mug, and of thus avoiding any contact with part of the system. The collection and outflow means preferably comprises a part of widened cross section covering the retaining part of the chamber followed by a part of narrowed cross section 25 which concentrates the beverage into one or several favoured directions. The parts of widened and narrowed cross section may form one and the same continuous portion which flares from the retaining part towards one or more outlets of the capsule. Such a portion may, 30 for example, be a cup portion of concave internal shape directed downwards, which end in at least one outlet hole.

35 There are various embodiments of the closed capsule according to the invention. According to a first embodiment of the capsule according to the invention, the closed chamber comprises two welded half-shells, symmetric or otherwise, and the means allowing opening is a rod arranged between the said shells, the said rod

comprising at least one opening, preferably several openings, towards the top or at its upper end for the entry of water and, towards the bottom, or at its lower end, a shape allowing the weld of the two half-shells

5 to be punctured as the said capsule is placed in its extraction device, the said shape also forming a filter. The rod preferably has a pointed shape. To extract from such a capsule, the extraction device may simply have a shower head for the arrival of water and

10 a system allowing the rod to move inside the said capsule so as to open the capsule and thus allow the liquid to flow out into the mug arranged under the extraction device. It is necessary that there be a filter element in the pointed part of the rod so as to

15 prevent the coffee grounds from passing into the mug. Of course, for all the embodiments, the capsule contains a certain quantity of substance for one mug, or two, or more: the quantity may preferably vary between 4 and 30 g.

20

In a second embodiment of the capsule according to the invention, the closed chamber comprises a cup and a membrane welded to the periphery of the cup and the means allowing opening is arranged in the bottom of the

25 cup and comprises a disc with a puncturing means puncturing the bottom of the said cup through the rise in pressure inside the said chamber at the time of extraction. During insertion of the capsule in the extraction system, it is necessary to have one or more

30 sprinkling elements which puncture the membrane and allow water to enter the said capsule, so as to pre-wet the coffee or other substance, so that the pressure in the capsule can rise and therefore cause the disc to move from a convex position to a concave position, this

35 moving the puncturing means which thus punctures the bottom of the cup. The disc of this capsule has a sealing role and at the time of puncturing, the underside of the disc has means allowing the substance to be filtered for the passage of the desired beverage.

The puncturing means may have any possible shape, for example points, blades, knives, needles and the like. The sprinkling elements may be in the form of blades, points, knives, needles and the like.

5

In a third embodiment of the capsule according to the invention, the capsule comprises a cup and a membrane welded to the periphery of the cup and the means allowing opening is arranged on the membrane and 10 consists of an element with a puncturing means puncturing the said membrane through the rise in pressure inside the chamber. By comparison with the previous embodiment, instead of arranging the opening means in the cup, this means is arranged in the 15 membrane, but the opening process remains the same, namely that the puncturing means will puncture the membrane instead of the cup. The disc will still have a sealing function and will comprise filtering means.

20 In a fourth embodiment, the capsule comprises a cup with a rim and a bottom having an opening for the outflow of the beverage and a membrane welded to the periphery of the rim of the said cup and the means allowing opening is arranged in the bottom of the cup 25 and is an element with puncturing means covered by a thin film, this thin film opening on the puncturing means at the time of extraction. The puncturing means also have a filter function. In this embodiment, the element with the puncturing means remains fixed, and it 30 is the thin film which deforms under pressure and opens on the aforementioned puncturing means. Just as in the previous embodiment, it is necessary to have one or more sprinkling elements to puncture the membrane, so as to pre-wet the coffee and have a rise in pressure in 35 the capsule, so that the thin film is deformed and thus tears on the puncturing means. The capsule is of substantially circular cross section. The diameter of the means allowing the opening of the capsule is non-critical. The capsule according to this embodiment

normally has a ratio of diameter of the means allowing opening to the diameter of the capsule of between 1:6 and 1:1.

5 In this embodiment, there are two options. The first is for the element allowing opening to be a separate piece, arranged in the bottom of the cup; this piece comprises a flat part with the puncturing means and a fairly curved face pressing against the bottom of the
10 cup. The puncturing means are non-critical and may be blades, points, knives, needles, recessed and raised elements of cone-shape, pyramid-shape or any other geometry. The second option is for the means allowing opening to consist of a disc with recessed and raised
15 elements, the said disc being placed on a rim of the bottom of the cup, the said bottom having, substantially at its middle, an opening for the outflow of the beverage. The recessed and raised elements may be of cone-shape, pyramid-shape or any other geometry.

20
In the fifth embodiment, the capsule comprises a cup with a rim and a bottom having an opening for the outflow of the beverage and a membrane welded to the periphery of the rim of the said cup and the means
25 allowing opening consists of recessed and raised elements forming the bottom of the said cup covered by a thin film, this thin film opening on the raised and recessed elements at the time of extraction. The thin film also has a filter function. In this embodiment,
30 the recessed and raised elements remain fixed, and it is the thin film which deforms under the pressure and opens on the said aforementioned recessed and raised elements. Just as in the previous embodiment, it is necessary to have one or more sprinkling elements to
35 puncture the membrane, so as to pre-wet the coffee and have a rise in pressure in the capsule so that the thin film is deformed and thus tears on the recessed and raised elements. The capsule is of substantially circular cross section. The diameter of the means

allowing opening of the capsule is non-critical. The capsule according to this embodiment normally has a ratio of the diameter of the means allowing opening to the diameter of the capsule of between 1:6 and 1:1. In 5 this embodiment, the recessed and raised elements form the bottom of the capsule. The recessed and raised elements are non-critical and may be of diverse geometric shape, for example of cone-shape, pyramid-shape or any other geometry.

10

In a sixth embodiment, the capsule comprises a cup and a membrane welded to the periphery of the cup and having an opening for the outflow of the beverage and the means allowing opening is arranged in a housing at 15 the centre of the membrane and consists of an element with puncturing means covered by a thin film, the said thin film tearing on the puncturing means at the time of extraction. These puncturing means also have a filter function. By comparison with the previous 20 embodiments, instead of having the opening means in the bottom of the cup, it is arranged at the centre of the membrane. The extraction process remains the same: the sprinkling means puncture the top of the cup, the coffee is pre-wetted, the pressure rises inside the 25 capsule and the thin film is deformed and opens on the puncturing means. The beverage flows into the container arranged under the capsule.

In another embodiment of the previous solution, the 30 capsule comprises two welded half-shells containing the substance to be extracted, one having an opening for the outflow of the beverage, and the means allowing opening is arranged in the half-shell with the opening and consists of a disc with puncturing means covered by 35 a thin film, the said thin film opening on the puncturing means at the time of extraction.

The puncturing means are the same as those mentioned hereinabove.

In a seventh embodiment of the capsule according to the invention, the capsule comprises a cup and a disc welded to the periphery of the said cup, and having an 5 opening for the outflow of the beverage and the capsule further comprises a means allowing opening comprising a thin film welded between the disc and the cup and raised elements on the disc collaborating at the time of extraction with the said thin film to allow the 10 opening of the said thin film through the rise in pressure and allowing the beverage to flow out directly into the mug. In this case too, in order to extract the capsule, it is necessary to have an extraction device comprising one or more sprinkling elements for the 15 arrival of the water. In a preferred embodiment, the raised elements consist of an annular element around the entire periphery of the disc. In this last embodiment it is necessary for the disc always to be supported by a support element in order to allow the 20 thin film to open.

In this last embodiment, if the substance for the preparation of the beverage is a soluble substance, the thin film is sufficient, although if the substance is 25 insoluble, it is necessary to provide, in the capsule, across the path taken by the beverage, such as under the thin film for example, a filter which will hold the said substance back. The material of the filter is chosen from the group consisting of filter paper, woven 30 fibres and nonwoven fibres. The fibres may be made of PET (polyethylene terephthalate) or PP (polypropylene) or some other polymer.

In the last case, the annular element of the disc may 35 be continuous or discontinuous. In the case of the embodiment of the discontinuous annular element, the disc comprises, between the annular elements, ribs directed towards the centre of the said disc.

mesh in metal. In an alternative mesh, the individual warp and weft threads may be metallised prior to fabric production, for example by sputtering, by chemical reduction or by electro-deposition.

5

After selecting the desired metallised fabric and cutting it to the required shape, the desired track pattern is then photochemically etched from the fabric. This is done by first designing and generating a suitable 10 phototool, in a way well known to the skilled person.

Next, the fabric is mounted onto a hinged frame of brown styrene board, so that the otherwise flimsy fabric can be more readily handled. The fabric is then cleaned with a commercial surface cleaning agent to assist in the 15 adhesion of the photoresist. Then, the photoresist is applied, typically by dip-coating the fabric into a liquid photoresist to ensure application of the photoresist to all parts of the fabric by immersion.

20 Next, the fabric is exposed to a suitable image pattern of ultraviolet light from the phototool. This image is developed. The unrequired metal is then progressively etched away. Then, the photoresist is removed to leave the required metallic track shape for the heater element.

25 These steps will be clear to the skilled person. The metallic track is indicated by reference numeral 14 in Fig. 1 and by reference numerals 42, 44 and 48 in Fig. 5

Track 14 is formed in such a shape that termination pads T1 and T2 are formed close to the heel portion of the shape of the heater element. Termination pads are for 5 connection to a battery or control unit for energising the heater element to generate heat. Fig. 1 shows the termination pads T1 and T2 located close to the heel portion of the shape of the heater element. However, as explained below with reference to Fig. 5, the electrical 10 terminals of the track may be formed in another configuration, e.g. by tail portions (shown in Fig. 5) of the track extending from the heel portion. Since the fabric of the heater element is flexible, such tail portions are also flexible, and allow the connection 15 between the conductive track and a battery or control circuit to be made away from the sole of the foot of a person wearing footwear incorporating the embodiment of the invention.

20 Fig. 5 shows an alternative embodiment of a heater element. Shaped fabric 40 has a tail portion 50 (as explained above). A conductive heating track 44 is formed preferentially at the toe part of the heater element. This allows, in use, the toe area of the 25 footwear (e.g. ski boot) to be heated more than the remainder of the footwear. A thick track 42 extends along the length of the element and along flexible tail

portion 50 to terminal part 52. Also, a thinner track 48 is formed between thicker tracks 42. Track 48 connects a surface mounted thermistor 46 to the terminal part 52.

- 5 Fig. 2 shows an insole facing material 20. It has the same overall shape as the fabric of the heater element. It also has two holes 22, 24 for allowing connection to be made to the termination pads T1, T2.
- 10 Insole insulating material is bonded to both sides of the heater element 12. For example, a thermoplastic web may be used to bond the insole insulation material to both faces of the heater element. The resultant insole heater is shown in Fig. 3. A suitable thermoplastic web material is the melt-spun interlining material Vilene (registered trade mark) U25 supplied by Freudenberg Nonwovens Interlining Division (part of Freudenberg Vliesstoffe KG). The U25 grade is made from 100% polyamide and has a random web structure and a weight of
- 15 25 grams per square metre. The material softens and fuses when heat is applied at about 130°C for about 10 seconds with a pressure of 15-30 N/cm². The web has a high degree of open porosity and so allows the lamination between the face fabric 20 and the heater element 12,40
- 20 to give rise to a breathable structure.
- 25

It is possible to decorate the surface of the insole heater as required. For example, the insole heater can be decorated with a digital image 26, as illustrated schematically in Fig. 4 with an example image. This 5 decoration can be applied using known techniques, such as thermostatic printing (Registered Trade Mark).

Appropriate track pattern selection allows the insole heater to be trimmed to fit the footwear into which it 10 will be inserted.

Additional circuit components may be incorporated into the heater element circuit. Of particular interest is a thermistor chip, as shown in Fig. 5, for limiting the 15 temperature of the heater element.

A suitable power supply (not shown) is supplied by Mpower Batteries Limited, consisting of 2 x 3.6 V lithium ion batteries. Suitable control circuitry is also available 20 from the same source. See also the control circuitry disclosed in WO 03/039417.

The insole facing or backing material 20 can be of the type that is breathable, e.g. microporous breathable 25 material such as fabric or film. In a preferred embodiment, agents (not shown) are incorporated into the insole facing or backing material 20. In a preferred

approach such agents are microencapsulated in microcapsules, which melt at a particular initiation temperature or others, which allow diffusion of the active agents through their walls to effect a slow 5 release mechanism within the insole.

The microcapsules used are of the type that release their contents due to heat activation, e.g. due to melting of the capsule wall material or thermal degradation of the 10 capsule wall material or diffusion of the content of the capsule through the wall due to increased temperature. In particular, microcapsules that gradually release their content on heating are preferred.

15 For insoles, microencapsulated perfumes are of particular interest. Also of interest are microencapsulated antimicrobial compounds and insect repellent compounds. Suitable microencapsulation techniques to allow such compounds to be gradually released on heating are known 20 to the skilled person.

For a specific example of a microencapsulated insect repellent, the microcapsules of US-A-20030124167 are incorporated into the face fabric of the insole.

25

Suitable materials for encapsulating suitable agents include lipids such as wax, paraffin, tristearin, stearic

acid, monoglycerides, diglycerides, beeswax, oils, fats and hardened oils.

Suitable perfumes and fragrances are known. These may be 5 encapsulated in wax, for example.

Microencapsulated fragrances are available from Celessence International, of Hatch End, Pinner, Middlesex, HA5 4AB, UK.

10

Suitable fragrances are disclosed in US Patent 6,290,977. For example, the desired fragrance may be any one or more of those which are commonly used by those skilled in the art of toiletry fragrance chemistry or perfumery, some of 15 which are listed in the following texts: Robert R. Calkin, J. Stephan Jellinek, Perfumery, Practice and Principle, John Wiley and Sons, Inc., New York, 1994; Rudiger Hall, Dieter Klemme, Jurgen Nienhaus, Guide to Fragrance Ingredients, H&R Edition, R. Gross & Co. Publishing, 20 Hamburg, 1985; Julia Muller, The H&R Book of Perfume, H&R Edition, Johnson Publications, Ltd., London, 1984; Fragrance Guide-Feminine Notes, Masculine Notes, H&R Edition, R. Gross & Co. Publishing, Hamburg, 1985 which are incorporated by reference herein.

25

The embodiments above have been described by way of example. Modifications of these embodiments, further

embodiments and modifications thereof will be apparent to the skilled person on reading this disclosure and as such are within the scope of the invention.

the bottom of the cup of Figures 6 and 7; the beverage flows out over the inside (76) of the bottom of the cup (66).

5 Figures 10 and 11 show the capsule according to the invention in a fifth embodiment. In this case, we are talking about a three-component capsule. This capsule comprises a cup (88) and a membrane (89) welded along the peripheral weld line (90) onto the periphery of the
10 said cup. The capsule contains a substance to be extracted (91). The means allowing opening is in the bottom of the cup. This means is in the form of raised elements (93) and recessed elements (94) forming the bottom of the said cup, the said means being covered by
15 a thin film (92). As in previous embodiments, the water is introduced via the membrane (89) and the rise in pressure will press the thin film (92) against the raised and recessed elements so as to tear the said thin film and the beverage can thus flow out into a mug
20 arranged beneath. The thin film (92) also has a filter function and the beverage flows in the recessed spaces (94). The beverage runs along the said spaces and ends up on a tubular portion comprising a central opening (95) in the bottom of the cup (66). This opening (95)
25 allows the beverage to run into the mug (not depicted) arranged beneath. As mentioned hereinabove, we are talking about a three-component capsule, these components being the cup, the membrane and the thin film. The cup is fabricated by thermoforming and makes
30 it possible directly to obtain the means of opening the capsule, namely the raised and recessed elements.

Figures 12 and 13 simply give perspective detections from beneath and from above of the cup (88) of Figures
35 10 and 11. The central opening (95) allowing the beverage to flow out at the time of extraction is clearly visible. This cup is thermoformed in a single piece using an appropriate thermoforming device. Thereafter, the thin film is sealed onto the internal

edges of the bottom of the cup, and the substance is filled, for example in an atmosphere of nitrogen or in some other atmosphere more or less free of oxygen and finally the membrane is sealed.

5

Figure 14 schematically shows the capsule (100) according to the invention in its extraction system. The capsule is trapped in elements (101) and (102) of the extraction system. The element (101) allows water 10 to arrive on the top of the capsule via the duct (103) and the needles (104) perforate the top of the capsule. Sealing is guaranteed by the seal (106). The support element (102) holds the capsule in place and at the time of its opening beverage runs through the outlet 15 (105) into the mug (not depicted) placed beneath.

Figure 15 shows the capsule in its sixth embodiment. By comparison with Figure 5, the difference lies in the position of the opening system which is positioned in a 20 housing of the membrane instead of being in a housing of the cup. The capsule comprises a cup (30) onto which a membrane (31) is welded along a weld line (35). The capsule contains a substance (36). The opening system comprises an element (32) with puncturing means covered 25 by a thin film (33). As with the previous capsule, the water is injected from the top of the cup and the rise in pressure inside the capsule presses the thin film (33) against the puncturing means of the element (32) and the beverage flows out through the centre (34) of 30 the membrane.

Figure 16 shows a capsule with two symmetric half-shells (37, 38) welded along a weld line (39) and containing a substance to be extracted (42). The means 35 allowing opening is arranged in the shell (38) and consists of a disc (41) with puncturing means covered by a thin film (40). As with the other capsules, the rise in pressure in the capsule pushes the thin film towards the puncturing means until the said thin film

tears. The beverage then runs into the mug arranged beneath.

Figure 17 shows the capsule in a last embodiment, in an exploded view. It comprises a cup (44) onto which a disc (46) is welded along the weld line (51). The capsule contains a substance to be extracted (43). The means allowing opening comprises a thin film (45) welded between the disc and the cup. The disc comprises a raised annular element (48) and an annular channel (49) for the outflow of the beverage. This capsule is perfectly suitable if the substance to be extracted is instant coffee. However, if the substance to be extracted is roasted ground coffee, then a filter (47) needs to be added to the capsule according to the invention, the filter being arranged under the thin film and thus serving to hold back the coffee grounds. The procedure is then as follows: the capsule is introduced into an extraction device. This device comprises a means for opening the capsule at (50), the water runs into the capsule and the rise in pressure will press the thin film (45) against the annular element (48).

The thin film tears and the beverage flows out via the channel (49) into the mug arranged beneath. In this case, a support element (see Figure 14) is always needed for the disc, the said support element forming part of the extraction system.

The terms "puncture" and "puncturing" relate to one or more means whose function is to make an opening against a solid, flexible or otherwise, weakened or partially open, portion not only by puncturing in the strict sense of the term but also by any equivalent means such as cutting or breaking.

The term "beverage" covers any type of beverage that can be prepared from a soluble or partially soluble substance or substance that can be percolated and also

- 20 -

encompasses preparations of the soup, broth or other similar food preparation types.

Abbreviations:

5

PET = polyester

PP = polypropylene

EVOH = a copolymer of ethylene and vinyl alcohol

PVDC = polyvinylidene chloride

10 PE = polyethylene

PA = polyamide

Claims

1. Capsule designed to be extracted by injection of a fluid under pressure in an extraction device,
5 containing a substance for the preparation of a beverage, comprising a closed chamber containing the said substance and a means allowing the said capsule to be opened at the time of its use and for allowing the said beverage to flow out.
- 10 2. Capsule according to Claim 1, characterized in that opening is achieved by relative engagement of the opening means with a retaining part of the closed chamber and in that the relative engagement is
15 performed under the effect of the rise in pressure of the fluid in the chamber.
- 20 3. Capsule according to Claim 2, characterized in that the opening means is housed inside the closed chamber and in that it is moved by thrust under the effect of the rise in pressure of the fluid in the chamber against the retaining part of the chamber.
- 25 4. Capsule according to Claim 2, characterized in that the opening means is housed outside the closed chamber and in that the retaining wall is moved under the effect of the rise in pressure against the opening means.
- 30 5. Capsule according to Claim 2, 3 or 4, characterized in that the opening means is an element comprising at least one puncturing element.
- 35 6. Capsule according to Claim 4, characterized in that the retaining wall is a thin film able to be punctured.
7. Capsule according to Claim 1, characterized in that the closed chamber comprises two welded half-

shells and the means allowing opening is a rod arranged between the said shells, the said rod comprising at least one opening towards the top for the entry of water and, towards the bottom, a shape allowing the 5 weld of the two shells to be punctured as the said capsule is placed in its extraction device, the said shape also forming a filter.

8. Capsule according to Claim 3, characterized in 10 that the closed chamber comprises a cup and a membrane welded to the periphery of the cup and the means allowing opening is arranged in the bottom of the cup and comprises a disc with a puncturing means puncturing the bottom of the said cup through the rise in pressure 15 inside the chamber.

9. Capsule according to Claim 3, characterized in 20 that the closed chamber comprises a cup and a membrane welded to the periphery of the cup and the means allowing opening is arranged on the membrane and consists of an element with a puncturing means puncturing the said membrane through the rise in pressure inside the chamber.

25 10. Capsule according to Claim 4, characterized in that it comprises a cup with a rim and a bottom having an opening for the outflow of the beverage and a membrane welded to the periphery of the rim of the said cup and in that the means allowing opening is arranged 30 in the bottom of the cup and in that the opening means is an element with a plurality of puncturing means covered by a thin film, this thin film tearing on the puncturing means at the time of extraction.

35 11. Capsule according to Claim 4, characterized in that it comprises a cup with a rim and a bottom having an opening for the outflow of the beverage and a membrane welded to the periphery of the rim of the said cup and in that the means allowing opening comprises

recessed and raised elements forming the bottom of the said cup covered by a thin film, this thin film tearing on the raised and recessed elements at the time of extraction.

5

12. Capsule according to one of Claims 9 and 10, characterized in that the ratio of the diameter of the means allowing opening to the diameter of the capsule is between 1:6 and 1:1.

10

13. Capsule according to Claim 11, characterized in that the element with puncturing means is an injected disc or an element with a flat face with the means allowing opening and a curved face pressing against the bottom of the cup.

14. Capsule according to Claim 11, characterized in that the means allowing opening comprises recessed and raised elements on the bottom of the cup, the said bottom having, substantially at its middle, an opening for the outflow of the beverage.

15. Capsule according to Claim 4, characterized in that it comprises a cup and a membrane welded to the periphery of the cup and having an opening for the outflow of the beverage and in that the means allowing opening is arranged in a housing at the centre of the membrane and consists of an element with puncturing means covered by a thin film, the said thin film tearing on the puncturing means at the time of extraction.

16. Capsule according to Claim 4, characterized in that it comprises two welded half-shells, one having an opening for the outflow of the beverage, and in that the means allowing opening is arranged in the half-shell with the opening and consists of a disc with puncturing means covered by a thin film, the said thin film tearing on the puncturing means at the time of

extraction.

17. Capsule according to Claim 4, characterized in that it comprises a cup and a disc welded to the 5 periphery of the said cup, the cup having an opening for the outflow of the beverage and in that the means allowing opening comprises a thin film welded between the disc and the cup and raised elements on the disc collaborating at the time of extraction with the said 10 thin film to allow the opening of the said thin film through the rise in pressure.

18. Capsule according to Claim 16, characterized in that it further comprises a filter welded to the 15 periphery of the cup between the thin film and the disc.

19. Capsule according to one of Claims 16 and 17, characterized in that the raised elements consist of a 20 continuous or discontinuous annular element.

20. Capsule according to Claim 18, characterized in that the annular element is discontinuous and the disc comprises, between the annular elements, ribs directed 25 towards the centre of the said disc.

21. Capsule according to any one of Claims 1 to 19, characterized in that the material(s) of the closed 30 chamber is (are) chosen from the group consisting of aluminium, an aluminium/plastic composite, an aluminium/plastic/paper composite, plastic in the pure form or a multilayer.

22. Capsule according to Claim 20, characterized in 35 that the material of the closed chamber is plastic chosen from the group consisting of EVOH, PVDC, PP, PE, PA, in a single layer or as a multilayer.

23. Capsule according to any one of Claims 5 to 21,

characterized in that the puncturing means are chosen from the group consisting of a point, a blade, a knife, a needle and the like.

5 24. Capsule according to any one of Claims 6 to 22, characterized in that the thin film is made of a material chosen from the group consisting of aluminium, an aluminium/plastic composite, an aluminium/plastic/paper composite, single-layer or multi-layer
10 plastic.

25. Capsule according to Claim 23, characterized in that the material of the filter is chosen from the group consisting of filter paper, woven fibres and
15 nonwoven fibres.

26. Capsule according to any one of Claims 1 to 24, characterized in that the substance for the preparation of a beverage is chosen from the group consisting of
20 roasted ground coffee, tea, instant coffee, a mixture of roasted ground coffee and instant coffee, a chocolate product or any other dehydrated edible substance.

25 27. Process for the preparation of various beverages in a same machine, characterized in that the liquid of the beverage does not come into contact with the said machine and the capsule is supported from beneath by an element of the said machine.

30 28. Method for improving hygiene and reducing cross-contamination in the preparation of a beverage from a capsule containing a food substance in a closed chamber, said capsule incorporating its own opening
35 device, characterized in that a fluid is introduced under pressure into the capsule and that, once the pressure inside the capsule reaches a certain level, the opening device is activated to open the capsule and release the beverage.

29. Method according to Claim 27, characterized in that the opening device is activated by the effect of the internal pressure which becomes established within 5 the closed chamber.

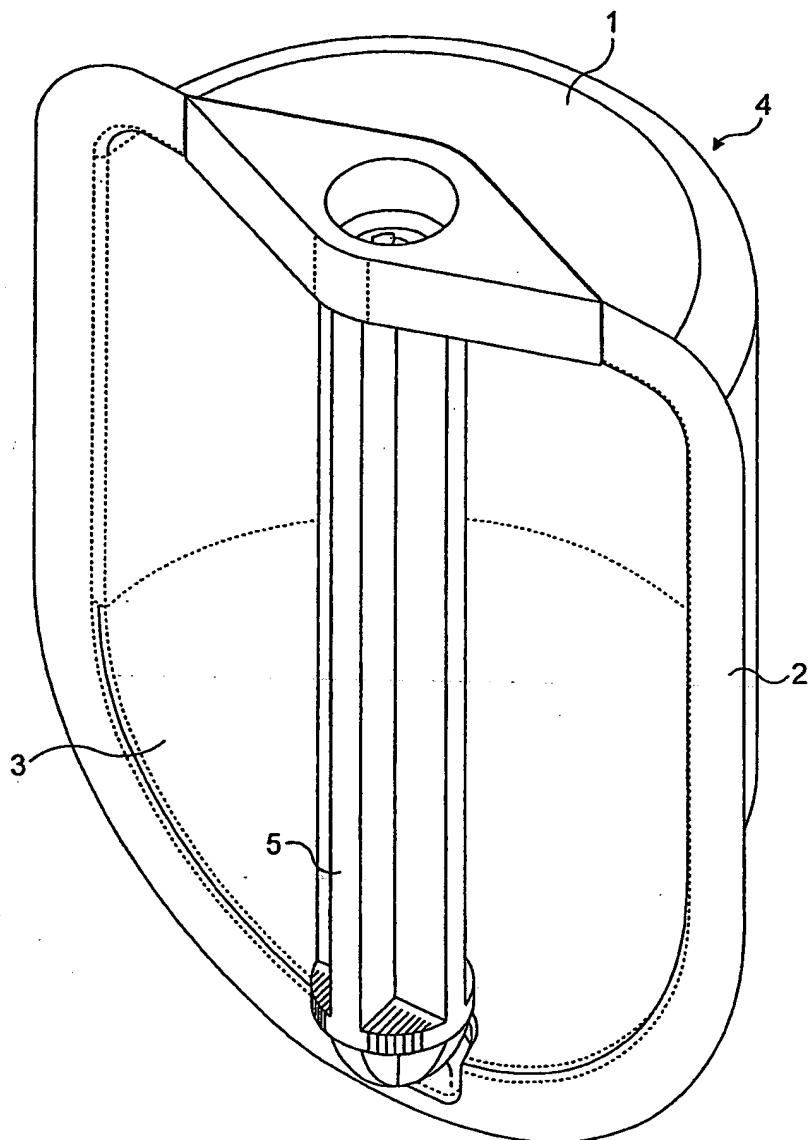


FIG. 1

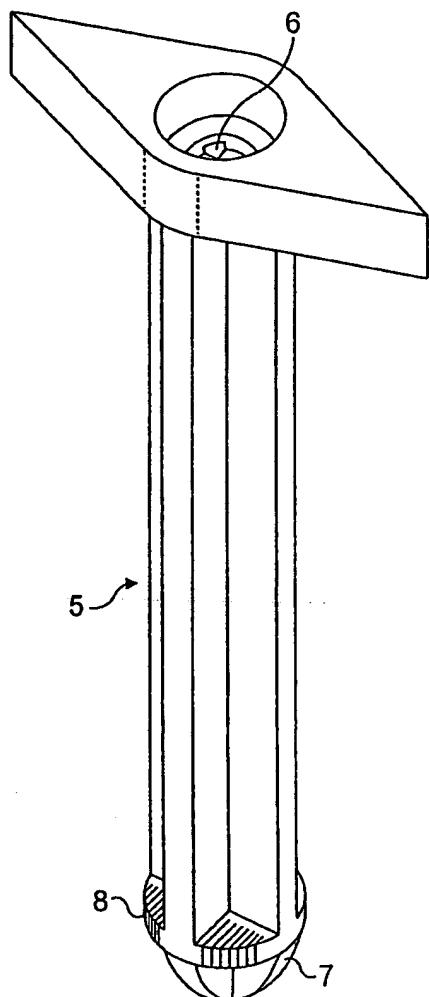


FIG. 2

3 / 15

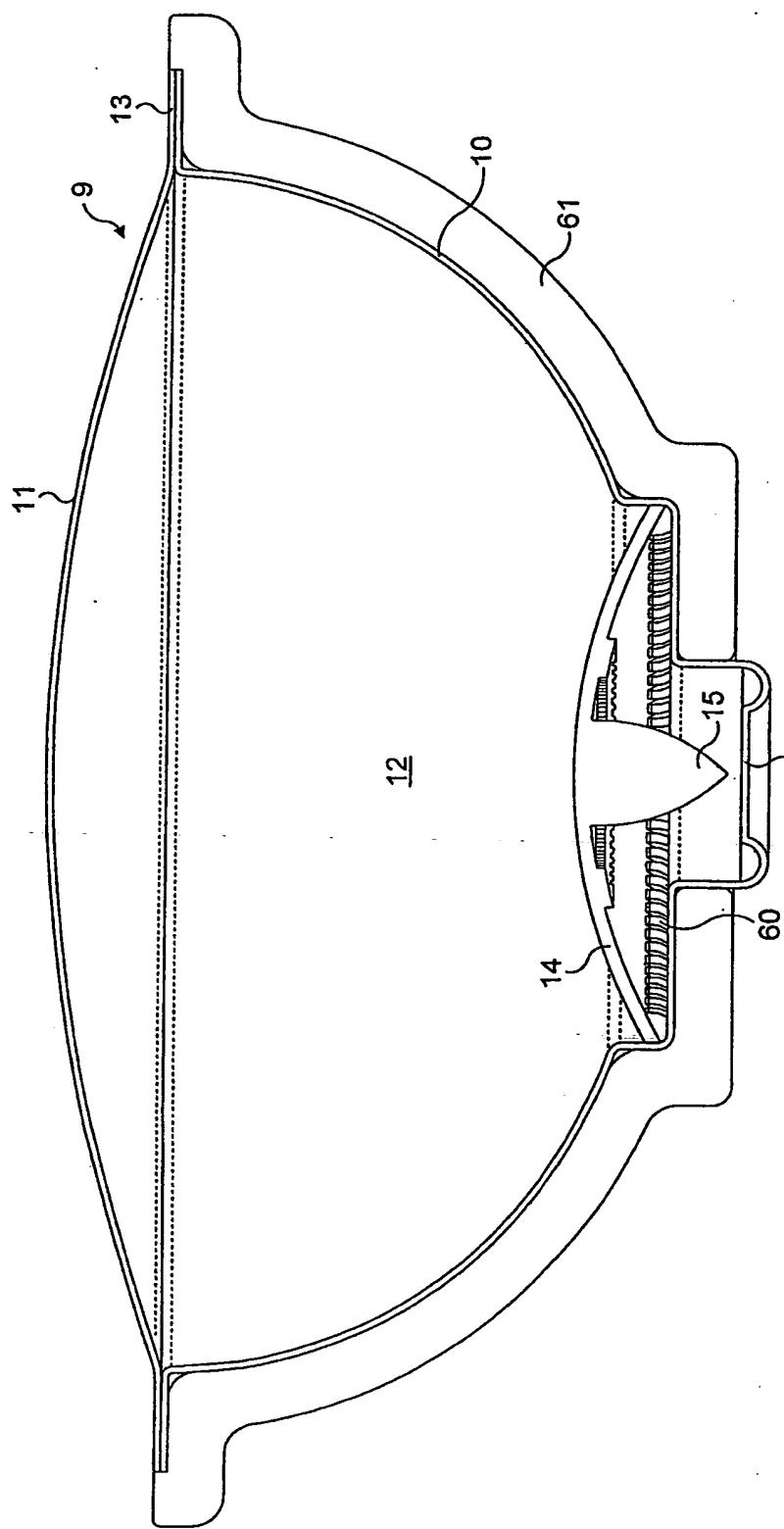
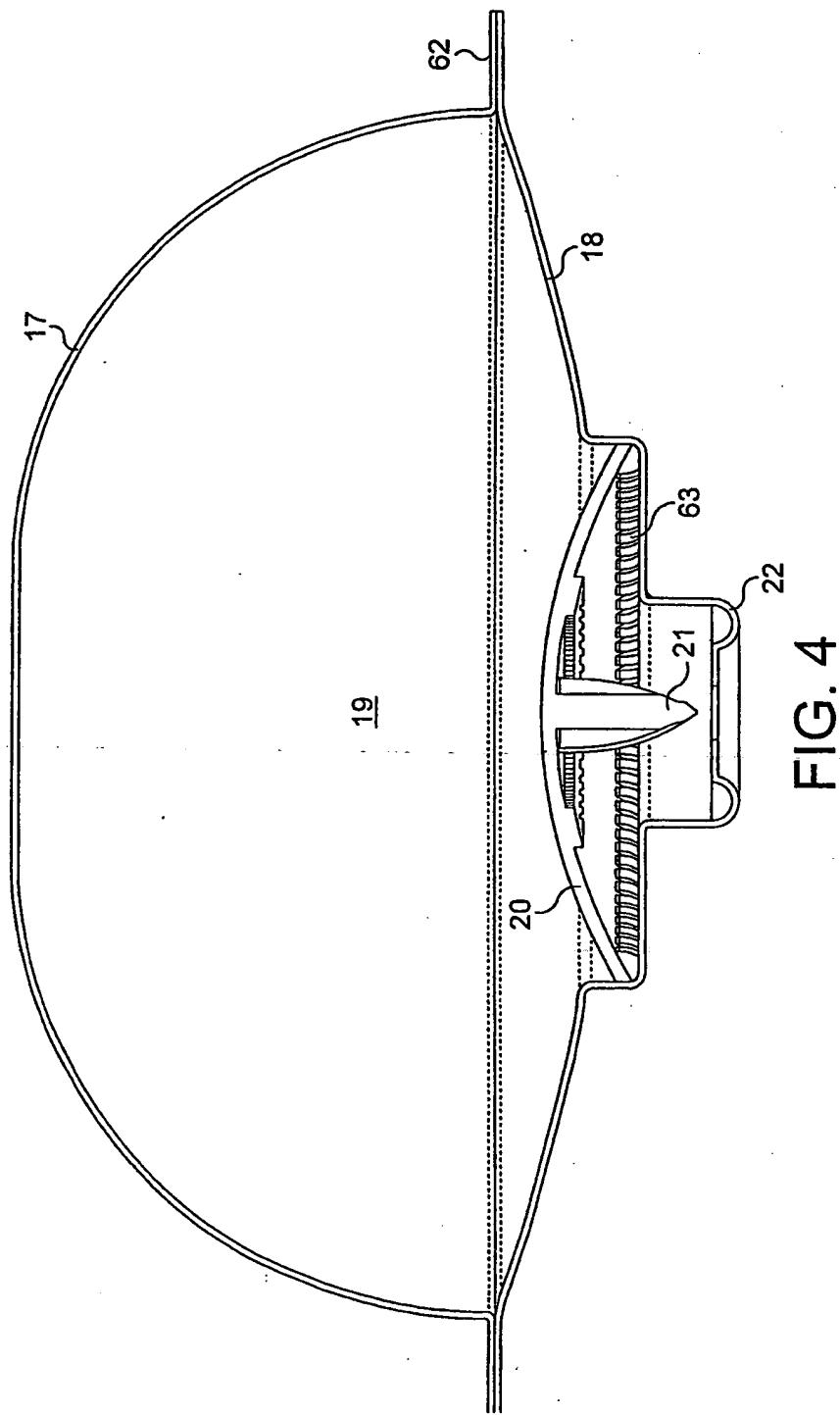
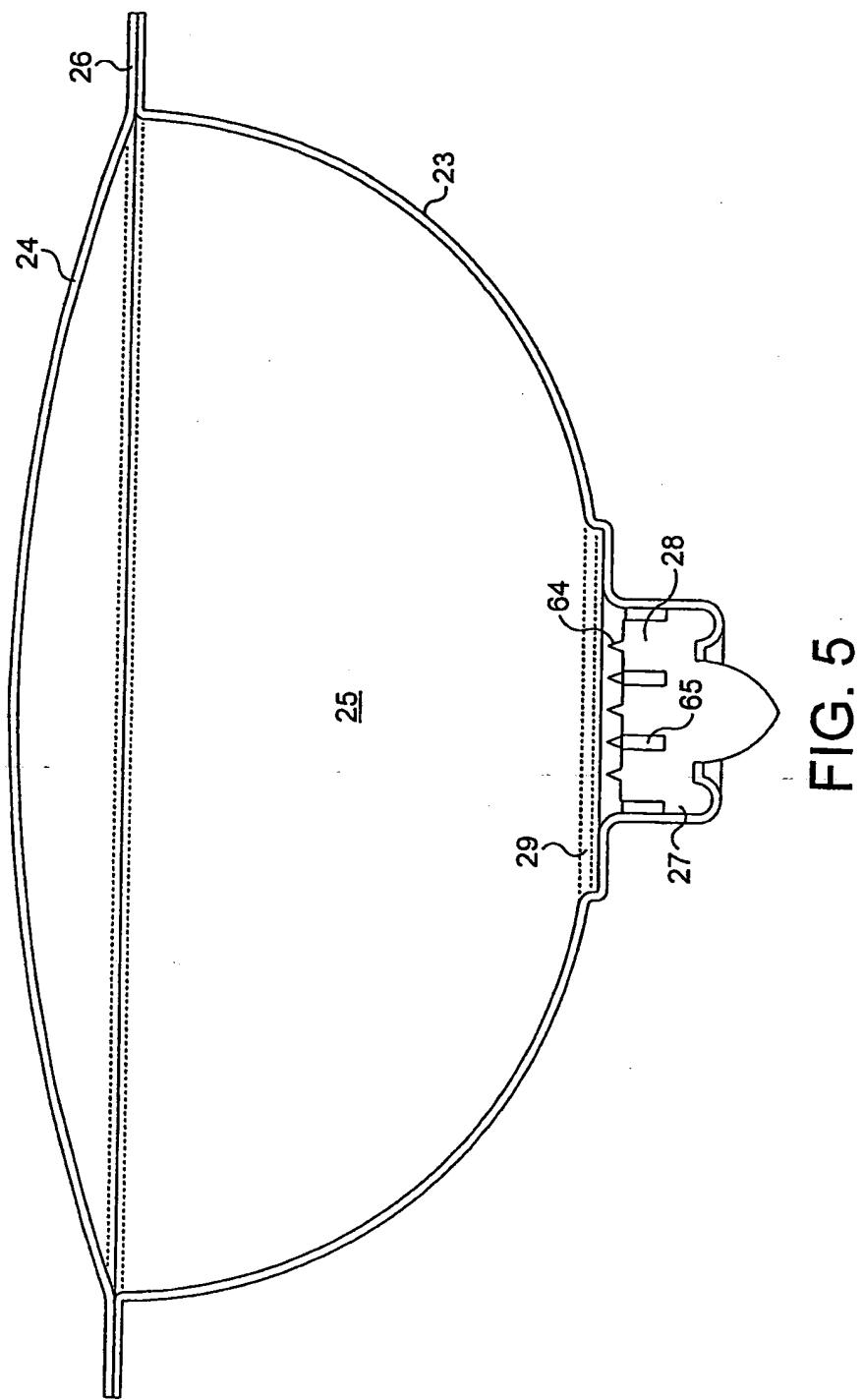


FIG. 3





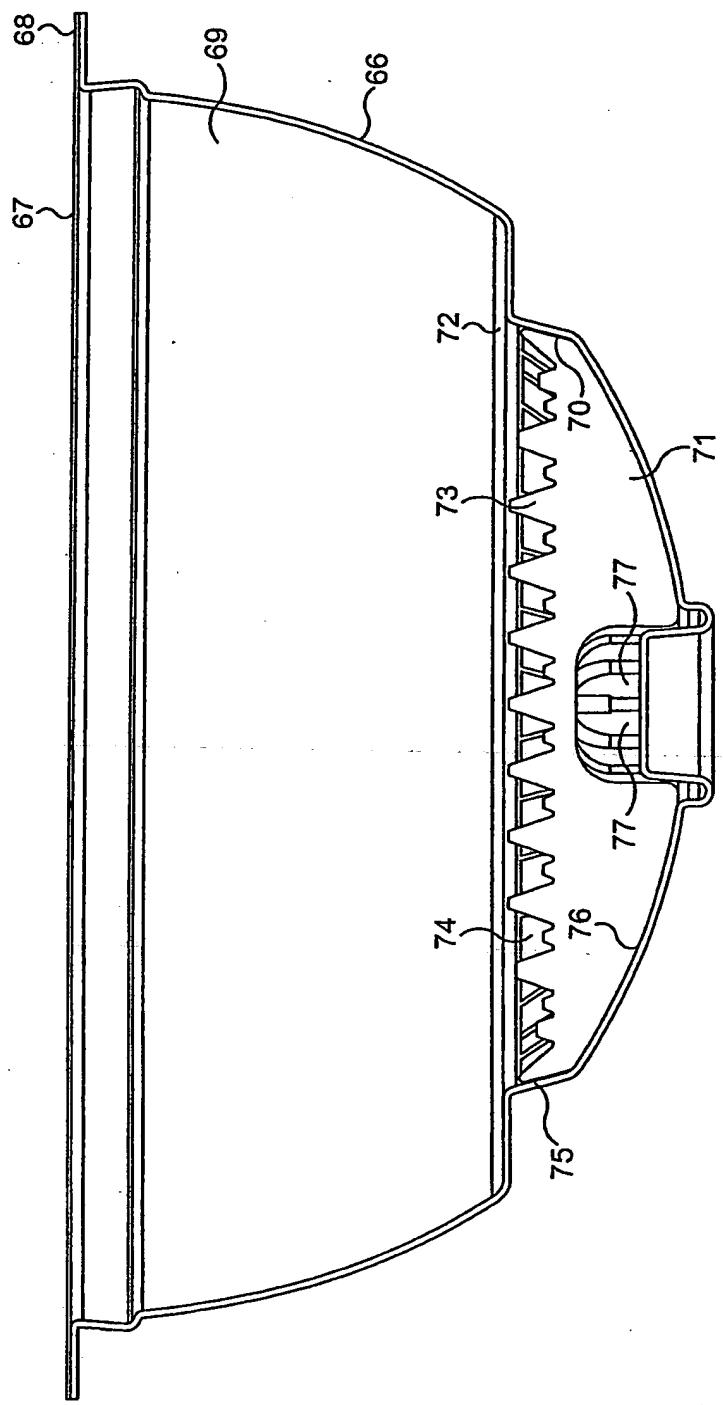


FIG. 6

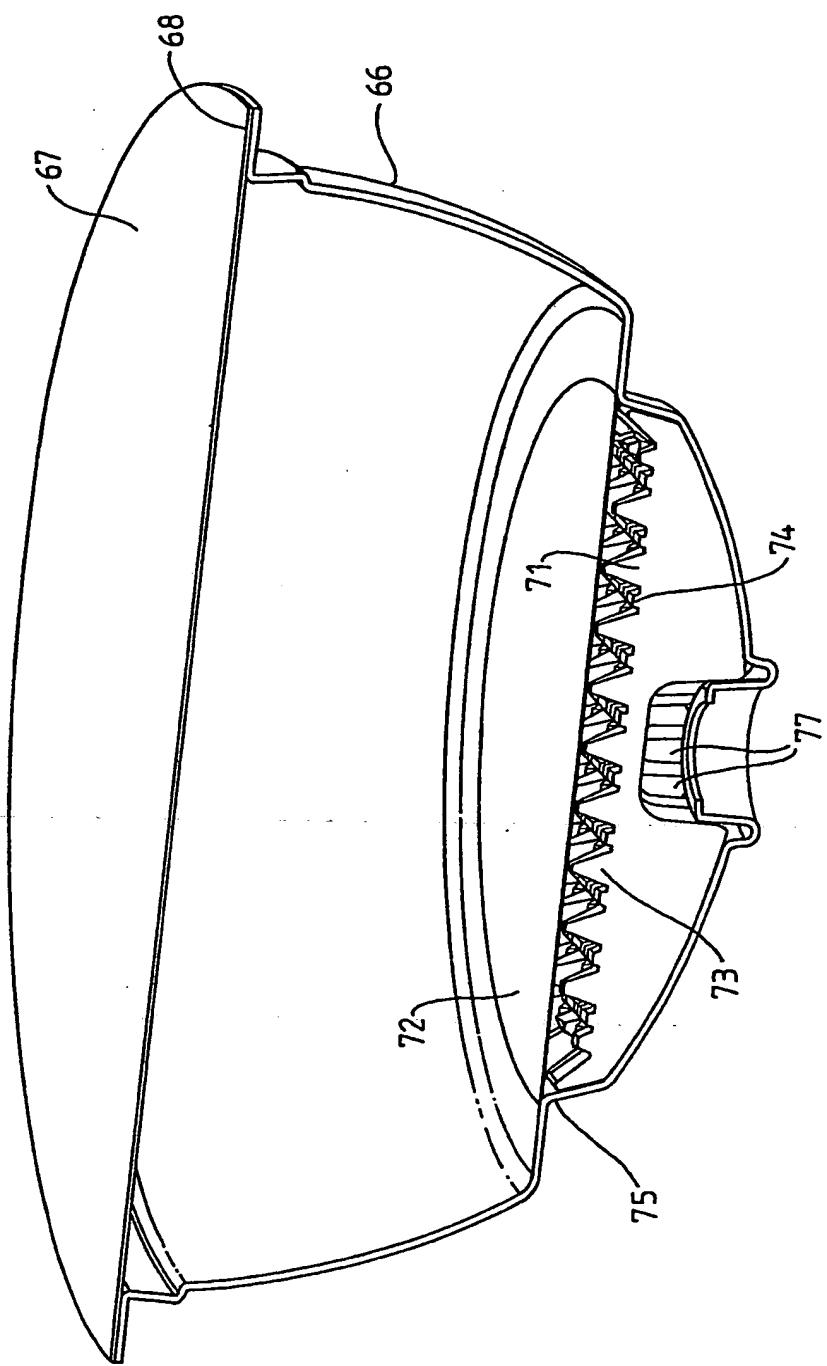


FIG. 7

8 / 15

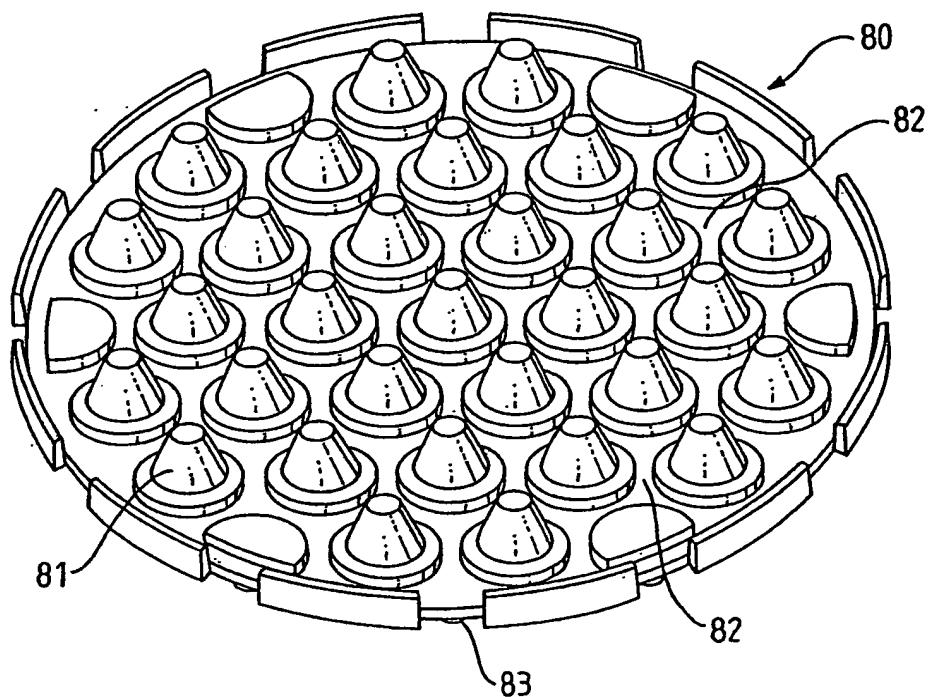


FIG. 8

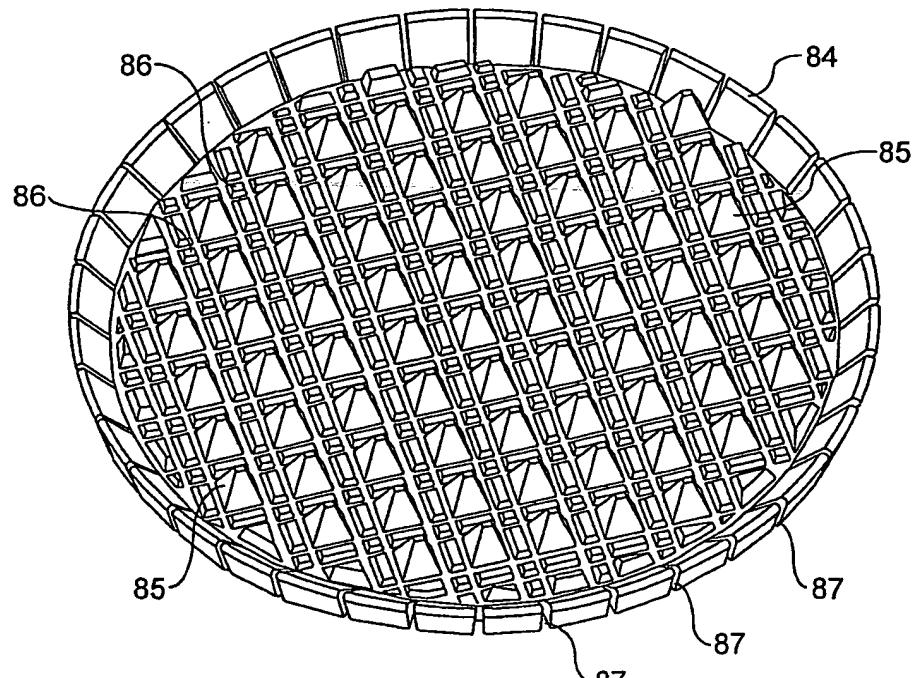


FIG. 9

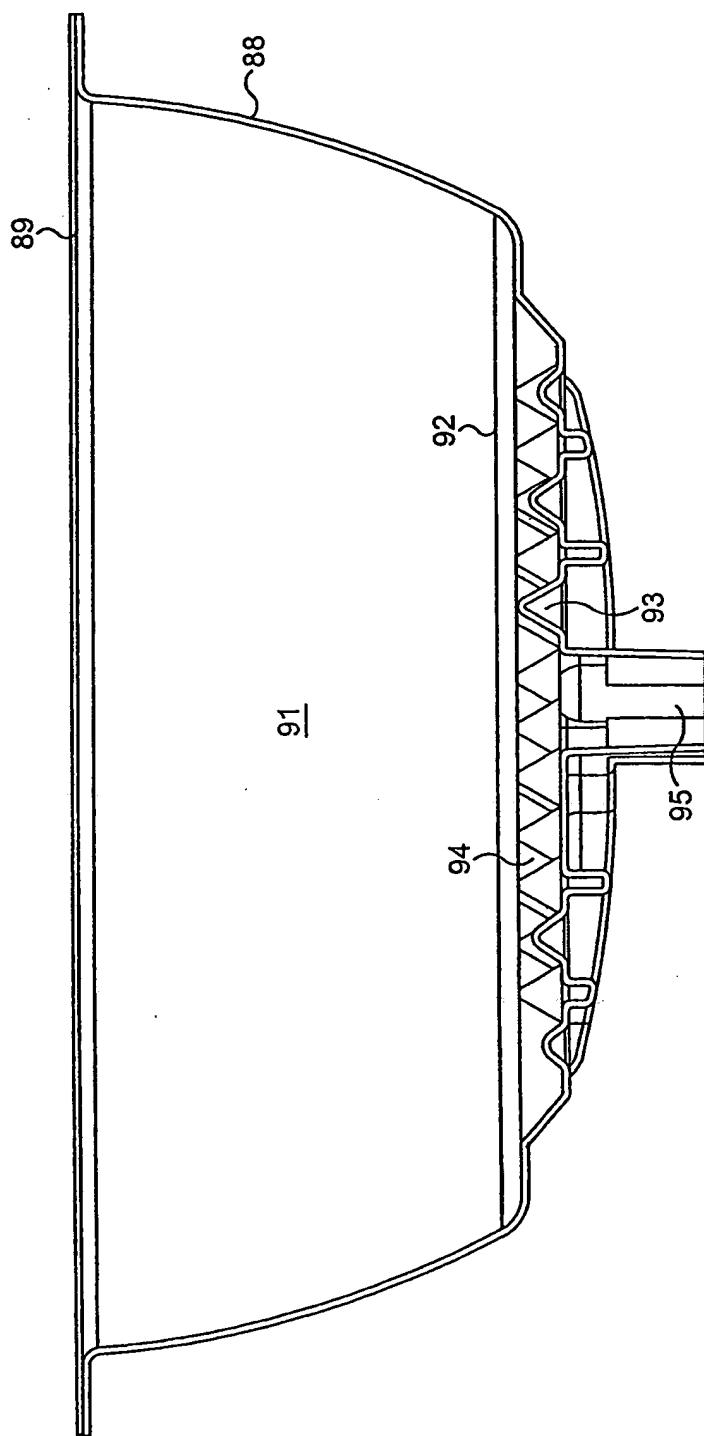


FIG. 10

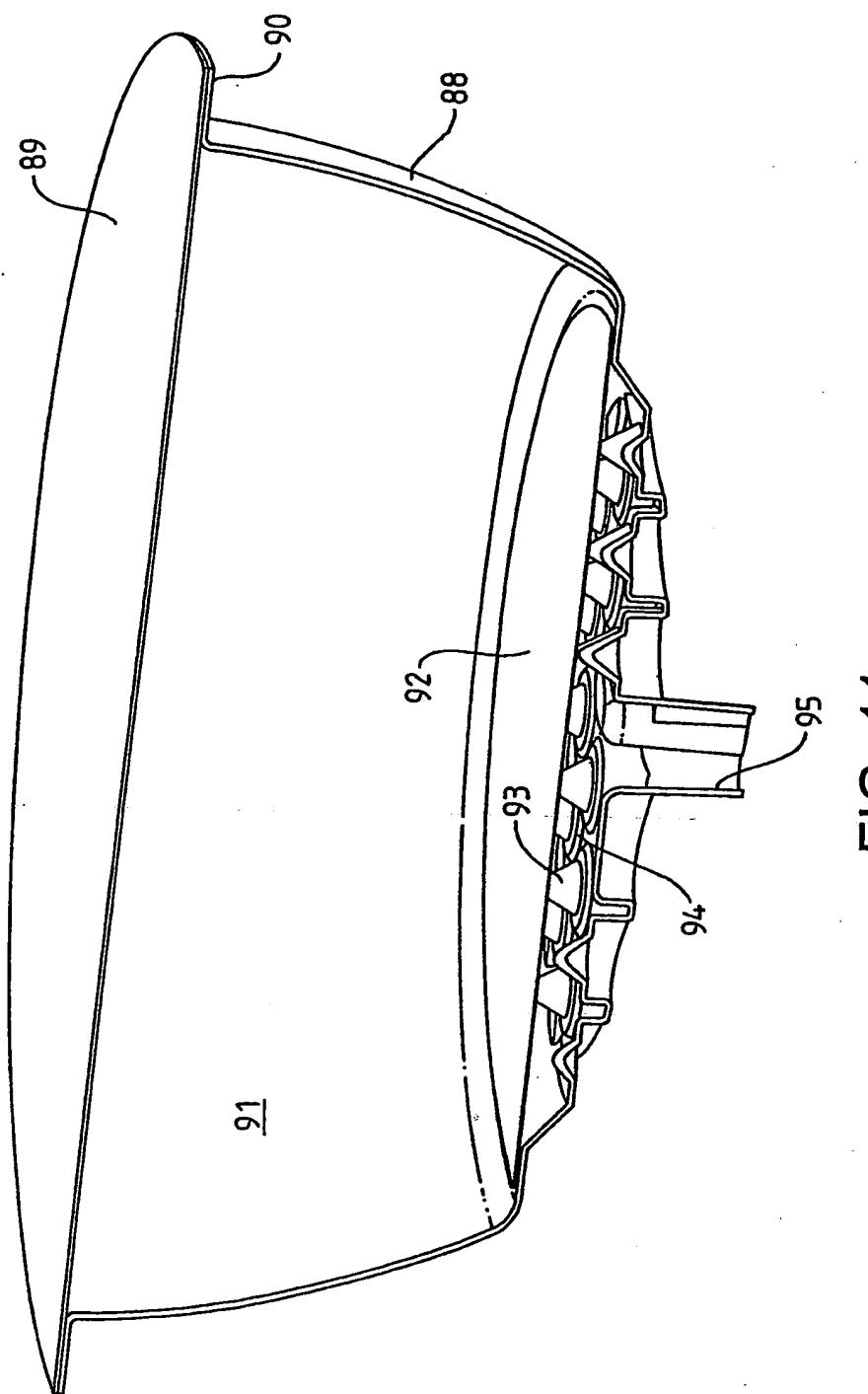


FIG. 11

11 / 15

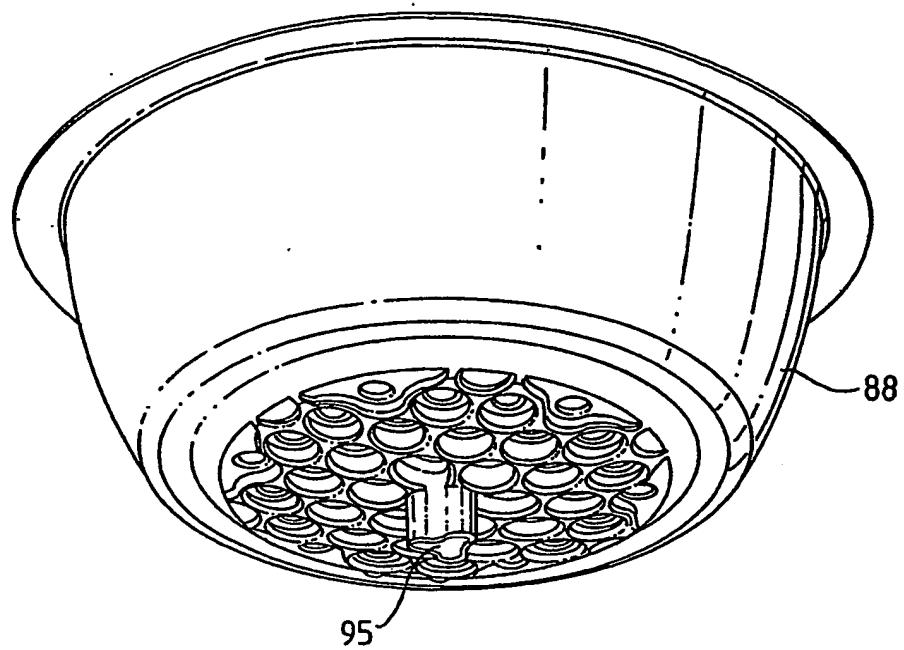


FIG. 12

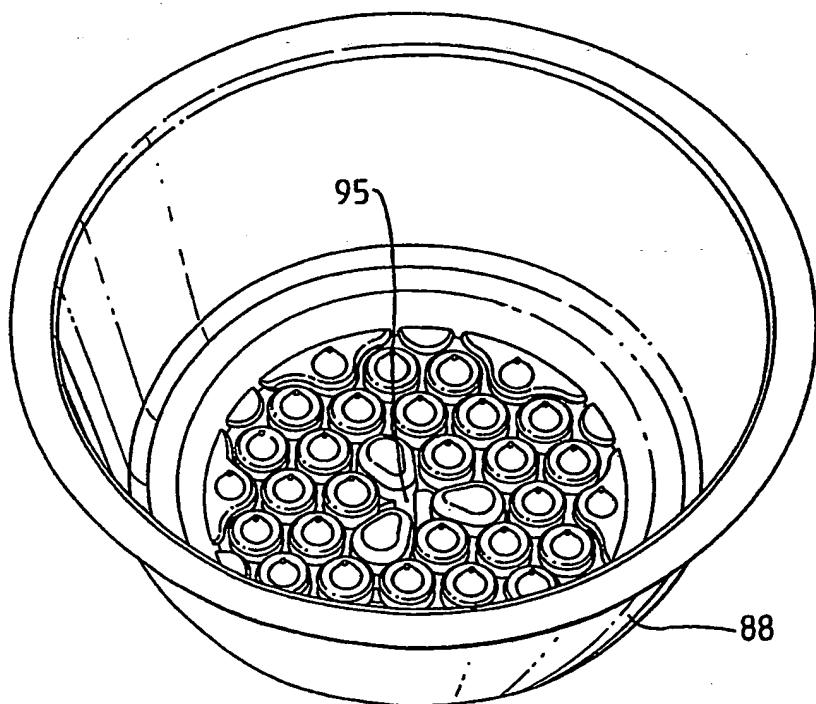


FIG. 13

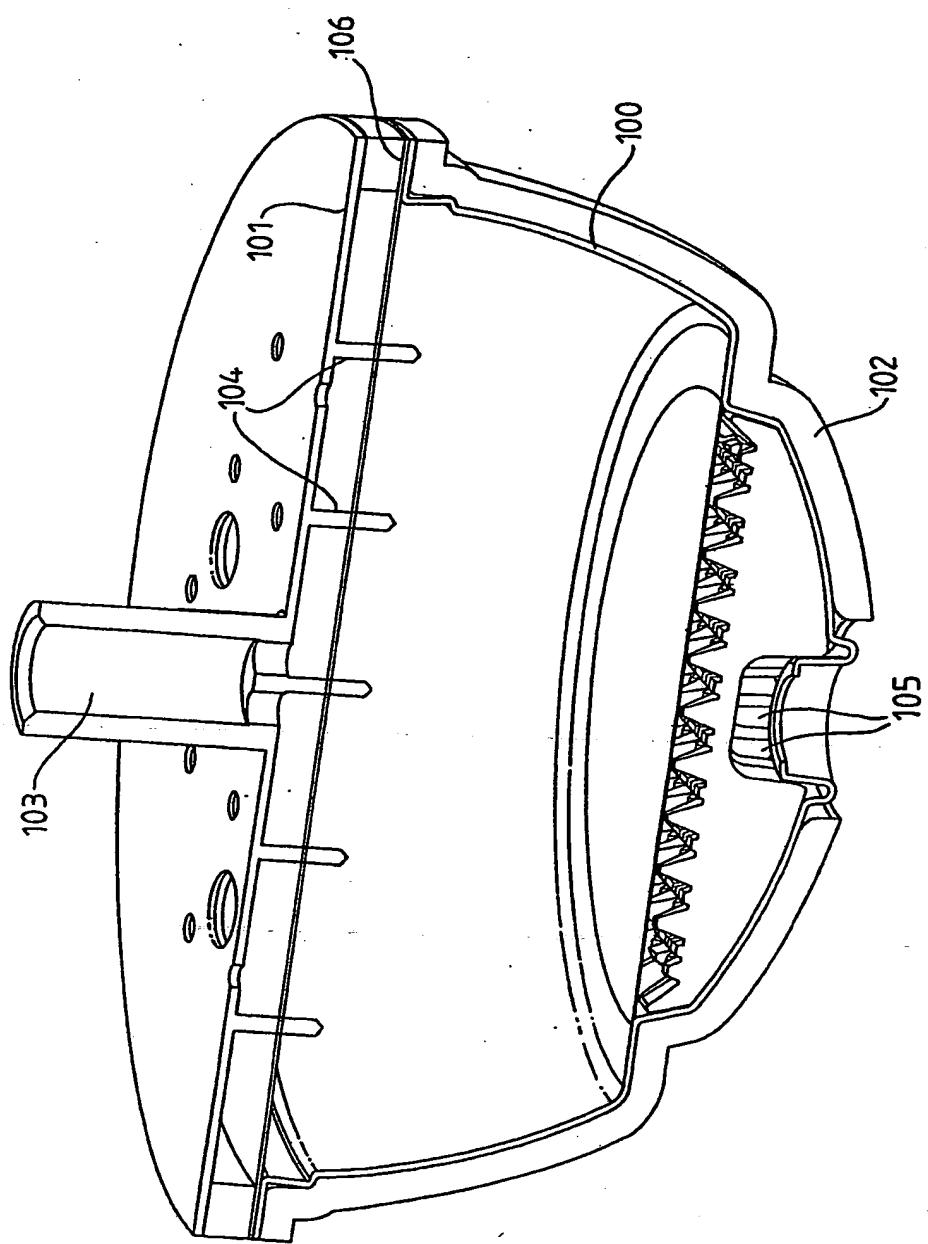


FIG. 14

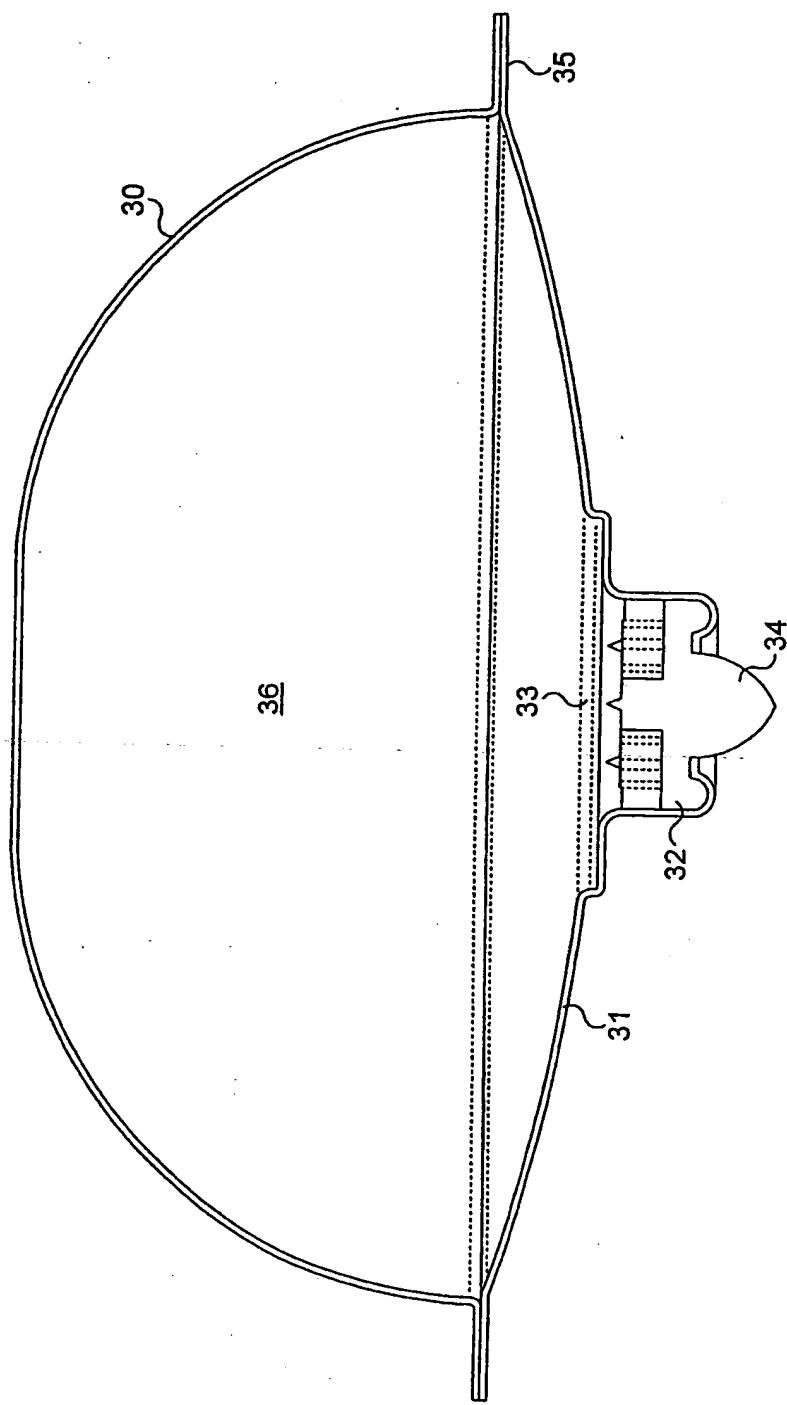


FIG. 15

14 / 15

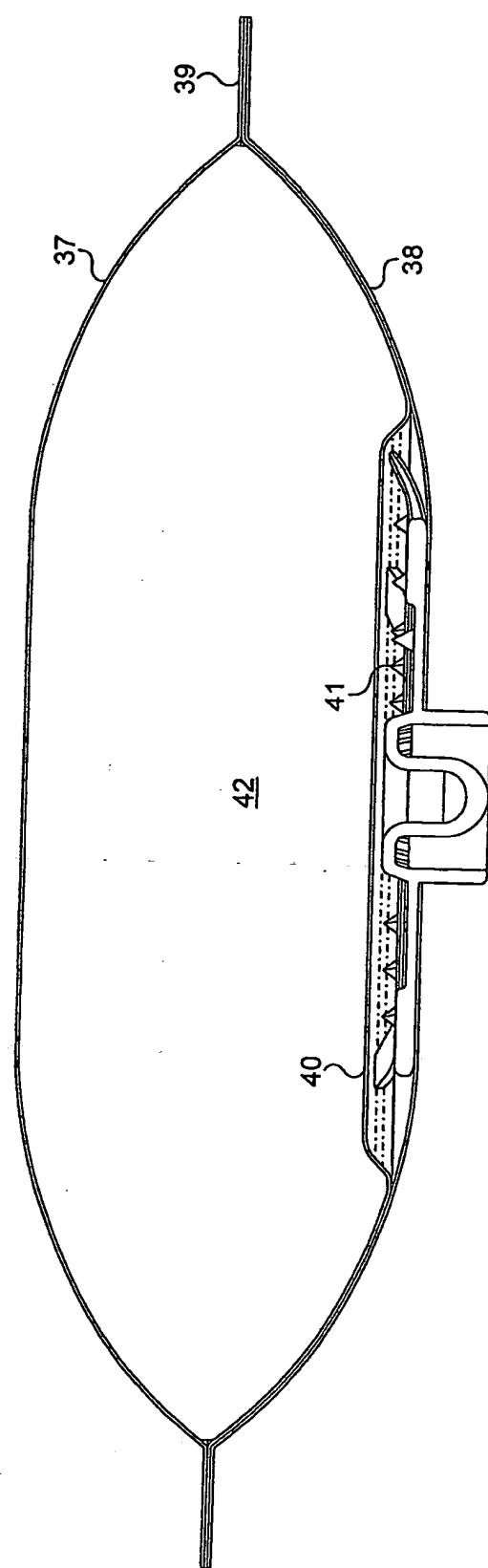


FIG. 16